



COCO

GRILL & LOUNGE

Menu

BUSINESS LUNCH

Monday - Friday: 12.30PM-4:00PM

AFTERNOON TEA

Monday- Sunday: 12.30PM-4:00PM

WEEKEND ROAST

Saturday & Sunday: 12.30PM-4:00PM

PRIVATE HIRE

Speak to a member of our team

GIFT VOUCHER

Explore our selection of gift vouchers



/COCO_RESTAURANTS

THE BEGINNING

Citrus Olives (contains citrus) 4
Home marinated olives with notes of orange, lemon & rosemary

Marrow Melt Bites (D/G) 8
Slow-roasted beef bone marrow served with toasted bread and bright chimichurri.

Crushed Avocado Chilli (G) 6
Avocado mousse, sweet chilli sauce with homemade turkish bread

PIDE

Beef Pide (G/B) ✨
Braised beef cubed served with white onion, thyme & mozzarella cheese

Cheese + Spinach Pide (G/D/B) ✨ 17
Baby spinach served with spring onion, red onion & mozzarella cheese

Cheese Pide (D/G) ✨ 16
Mozzarella cheese & rocket leaf

STARTERS

Crispy Spiced Shrimps/Chicken (G/B/F/D/CR) 14
Korean glaze, grapefruit mayo & burnt lemon

Crispy Calamari (G/B) ✨ 14
Chilli coriander glaze, burnt lime

Wagyu Sando (G/D/E/B) 28
(MBS grade 8-9)
A decadent sandwich of wagyu beef. Garlic aioli, toasted milk bread, truffle mayo

Hummus Duo (G/S/B) 7
Beetroot and truffle hummus with homemade turkish bread

Slow Cooked Duck Tacos (G/D/S) ✨ 12
Hoisin marinated duck served with crispy tacos

Chicken Sando (D/E/G/M/B) 19
Breaded deep-fried chicken thigh, garlic, mustards aioli, toasted milk bread.

Glazed Cauliflower (S/B) 8
Crispy cauliflower, COCO bbq sauce spring onions, coriander, sesame seeds, tahini sauce

Spicy Chicken Bao Bun (G/B/S/E) 13
Spiced crispy chicken, sriracha mayo, toasted sesame seeds.

Korean Spicy Chicken Wings (E/G/S/B) 13
Deep fried flat wings glazed in spicy korean sauce & sesame seeds

Shingara Chat (D/G/E/M/B) 10
Spicy shingara, chickpeas, yoghurt & tamarind sauce

Pulled Duck Rolls (C/G/E/B) 13
Pulled duck rolls served with spicy chilli sauce

MAINS

Vegan Plant Based Meat Ball Spaghetti (G/B) 20
Plant based meat balls, pasta linguine, sicilian tomato sauce & vegan cheese

Vegan Burger (G/B) 20
Brioche bun, burger, vegan cheese, iceberg lettuce, vegan sriracha mayo, crispy onions

The Croissant Smash Burger (B/D) 20
Juicy smashed beef patty, melted cheddar, caramelised onion, gherkins, romaine, beef tomato and sriracha mayo, tucked inside a buttery croissant.

Asado Lamb Shank (B/G/S/B) 27
COCO unique spice blend shank

Spicy Shrimp Linguine (F/G/D) 20
Linguine pasta, spicy sicilian tomato sauce, shrimp

Fire Chilli Chicken (G/E/B) 20
Crispy fried chicken tossed in spicy peppers & onion sauce

Coco Burger (E/G/D/M) 20
Beef or chicken, brioche bun, COCO signature sauce, monterey jack slice cheese, baby gem salad, tomato, gherkin

Coco Special Chicken (G/D) 28
Chicken thigh served with creamy mushroom sauce, creamy mashed potato & mixed salad

Black Cod (B) 42
Marinated in kefir lime & miso paste, served with pak choi & sweet chilli sauce

Coco Salmon (E) 26
Pan fried salmon served with asparagus, baby carrot & orange segment

Chicken Parmigiana (G/D) 25
Crispy golden chicken, rich tomato sauce, bubbling mozzarella and aged parmesan, served over al dente pasta.

Coco Kabsa (G/D/B) ✨ 25
Arabian style spiced half chicken & flavoured rice

Rib-Eye Steak 250gr (E/D) 40
(Add 24k Gold - £50)
(MBS grade 8-9)
Argentinian black label rib-eye steak, mixed leaves, sumac dressing truffle mayo, maldon salt

Grilled Chicken Wings (G/D/B) 20
Marinated chicken wings & COCO garlic & chilli sauce

Tender Lamb Chops (G/D/B) 35
Chargrilled lamb chops, COCO tzatziki sauce & chilli sauce

Turkish Iskender (G/D) 20
Tomato sauce, lamb adana, sumac yogurt & COCO tzatziki sauce

Grilled Tiger Prawns (F/CR/B) 35
Shell-on tiger prawns marinated in spicy chilli & garlic

Tomahawk (D/E) ✨

(Add 24k Gold - £50)
(MBS grade 8-9)
35 day aged succulent steak on the bone 1000gr. served with truffle parmigiano mayo

Wagyu Sirloin 250gr (E/D) 70
(Add 24k Gold - £50)
(MBS grade 8-9)
Dry aged wagyu steak, mixed leaves, sumac dressing, truffle mayo, maldon salt

FLAME GRILL

Wagyu Ribeye Steak (E/D) 65
(Add 24k Gold - £50)
(MBS grade 8-9)
Dry aged wagyu ribeye steak, mixed salad leaves, truffle mayo, maldon salt

Argentine Ribeye Steak Burger (D/G/E) 28
(MBS grade 8-9)
Brioche bun, COCO signature sauce, monterey jack slice cheese, mesclun salad, tomato, gherkin

Tavuk Shish (D/G/B) 24
Cubes of marinated chicken, served with tzatziki sauce & chilli sauce. (option breast or thigh)

Lamb Shish (G/D/B) 28
Cubes of lamb served with COCO tzatziki & chilli sauce

Mixed Coco Shish (D/G/B) 35
Cubes of marinated lamb & chicken, adana, chilli sauce & tzatziki sauce

Coco Butter Steak (G/D/M) ✨ 30
Grilled steak served in a small skillet bathed in a rich, velvety herb butter sauce. Accompanied by crispy golden fries, toasted baguette and a fresh green garden salad.

SIDES

Coco Rice (B/D) 5
Lemongrass & coconut steamed rice, soy sauce, crispy onions

Messy Wedges (D/E/G/B) 10
Wedges, sriracha mayo, turkey bacon, cheddar cheese, spring onions, crispy onion

Roasted Baby Potatoes (B) 5

Coco Spicy Rice (D/B) 5

Sweet Potato Fries (G/B) 6

Skin - On Fries (G/B) 5
Hand cut & fried

Steak Cut Chips (G/B) 5

Turkish Bulgur (G/B) 5
Fragrant bulgur wheat cooked in spices & tomato

Creamy Mash Potato (D) 5

Bread Basket (G/D) 5

Selection of bread

EXTRAS

Coco Sauces: 2
Truffle & Parmesan Mayo (E/M/D)
Sriracha Mayo (E/M) Caramelized Mushrooms Mayo (E/M) Vegan Sriracha Mayo (S),
Lemon Chilli Mayo (E/M)

Side Salad (Vg) 4
Italian Mixed Leaves, Pomegranate Seeds, Honey-Sumac Dressing

Mushroom Sauce (D) 3.5

Peppercorn Sauce (D) 3.5

SALADS

Vegan Potato Waldorf (Vg/C/N) 9
New potatoes, diced celery, fresh parsley, green apples, vegan mayo

(Add chicken cubes - £5)

Crunchy Matai Salad (G/E) 10
Packed with tropical flavor from mango, kimchi mayonnaise, corn & bombay mix

Avocado & Mango Salad 10
Avocado, mango, red onion & mix leaf salad with chilli & lemon dressing

Spoon Salad 9
Fresh diced vegetables, dressed with lemon, lime & olive oil

Kale Apple Salad 10
Kale, pomegranate, granny smith apple, honey sumac dressing
(Add Quinoa - £5) (Add Pan Fried Chicken - £5)

Strawberry & Avocado Leaf Salad (M) 10
Mix leaf salad, avocado, strawberry with mustard dressing

Duck Salad (D/S) 15
Hoisin marinated duck served mesclun salad leaf, granny smith apple & fresh pomegranate.

For food allergies please speak to a member of staff about your requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

D - contains dairy, G - contains gluten, N - contains nuts, VG- Vegan, F - contains shellfish, S - contains sesame,
M - contains mustard, B - contains soybean, C - contains Celery, CR- Crustaceans, MO - Molluscs, ✨ - New Items

Please note fish may contain bones. A discretionary service of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.